



### **Poor Boy Filet Mignon**

*Something strange is happening...*

*A copycat burger looks just like a fancy steak*

- 1 pound 85% lean 15% fat ground beef
- 2 Tablespoons fine chopped mushrooms
- 3 Tablespoons fine chopped stuffed olives
- 2 Tablespoons minced green onions
- 1/3 cup grated Parmesan cheese
- 6 slices smoked thick bacon
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

Spread the ground beef in a waxed paper lined dish 12x8 inches.

In a small bowl, stir mushrooms, olives, and green onions together. Spread mixture on top of beef. Sprinkle with grated Parmesan cheese. Begin at narrow end of waxed paper and tightly roll beef jelly roll fashion. Lift waxed paper for support. Carefully slide beef roll onto cookie sheet, seam side down. Cover beef roll; refrigerate for 2 to 3 hours or overnight.

**Cooking Directions:**

Cut beef roll into six 1-1/2-inch-thick slices.

Cook bacon in skillet about 2 minutes or until transparent, not crisp. Wrap bacon around outside of beef; secure with toothpicks. Trim excess bacon for appearance. Season with salt and black pepper as desired.

Grill 4 to 5 inches from coals on grill or under oven broiler about 6 to 8 minutes on each side. Meat should be 160-degree F on meat thermometer. Serves: 6

**Recipe by:** Chef Lauren Reed. This was a dish her mother made, and she loved.

**About the Recipe:** Turn your burger into a filet mignon. It's a great way to save money and enjoy a delicious faux filet. It can be served as an informal wrap sandwich or add some delicious whipped mashed sweet potatoes and green beans with toasted almonds to serve at a dinner party.